



International Institute of Culinary Arts, New Delhi

Sharing Knowledge, Building Happiness

Est. 2005



**CULINARY & PASTRY
EXCELLENCE**



DIPLOMA IN CULINARY ARTS

LEVEL 2

One Year Program (8064-01)

IICA is an unit of



APPROVED
CENTRE OF

**City&
Guilds**
UK



Message from

Virender Singh Datta

Founder & Chairman, IICA New Delhi

Member, Advisory Board – Indian Culinary Forum

**“One cannot
think well, love
well, sleep well,
if one has not
dined well.”**

— VIRGINIA WOLF

Dear Students and Budding Chefs,

A human being is going to eat food 5-times a day, and also celebrate their special occasions — to bring excitement in their lives. Hence, the demand for cooks/chefs is never going to go down, though with a re-defined job profile.

With this fast-changing scenario of the food industry, our current professional chefs and chef students need to be proactive to meet the challenges of their changed job expectation and it is our responsibility to restructure the culinary course and make our students ready to meet the challenge of the “new normal”.

The students, of course, must acquire the desired culinary skills expected of a good cook and additionally, they should be fully aware of the online communication technology, management, leadership skills and the ability to quickly adjust to the new work environment of the small-is-big concept in restaurant operations.

The International Institute of Culinary Arts, New Delhi, in its 20 years of operations, is fully equipped to meet your culinary career aspirations and train you to be industry-ready by the time you complete your studies with us.

I am also delighted to share that IICA was recently awarded the title of Best Culinary Institute in India at the Food Connoisseurs India Awards, and honoured with the 11th FICCI Higher Education Excellence Award for Excellence in Creating Employment & Entrepreneurship (Private) by **Mr. Nitin Gadkari**, Hon'ble Minister of Road Transport and Highways.

Come join us and realise your dream career!

Virender Singh Datta

Founder & Chairman, IICA, New Delhi

Member, Advisory Board – Indian Culinary Forum

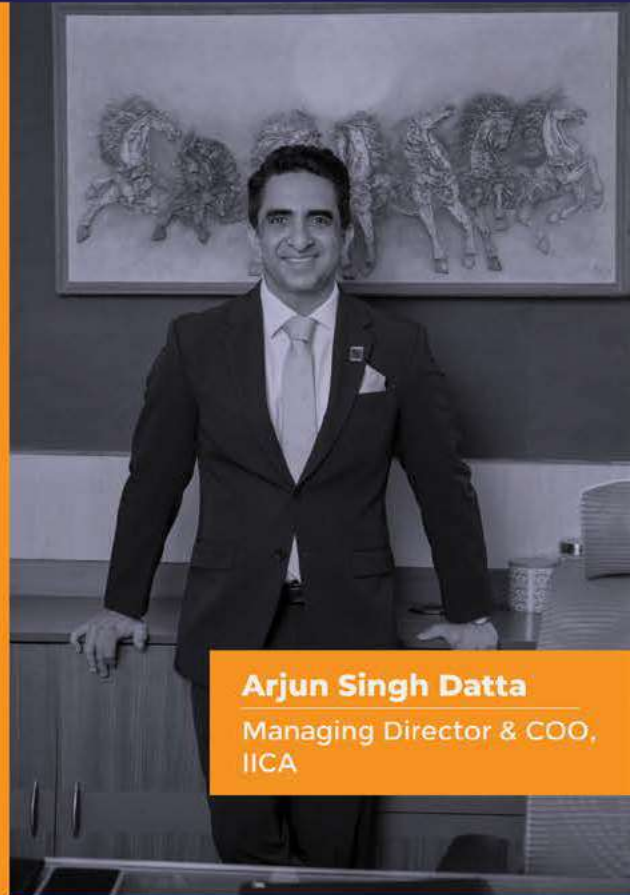
VISIONARY LEADERSHIP

Arjun Singh Datta

Managing Director & COO,
IICA

Hospitality leader with a degree from Manchester Metropolitan University, UK, and an Executive Leadership Program from Cornell. The first Indian elected as Student Union President and Board Member at his university. Worked on high-profile assignments, including as a personal chef at the IIFA Awards (UK) and a senior consultant in Dubai for a restaurant chain launch.

International Experience:
United Kingdom,
India & Dubai



Arjun Singh Datta

Managing Director & COO,
IICA

Rupreet Jassi

Executive Director -
Student Relations & Placement,
IICA

Culinary professional with a Mechanical Engineering degree from one of India's top 10 institutes and an IICA alumna (2010). Trained at ITC Maurya, she is a Silver Medalist at AAHAR 2010 and an ICEX Spanish Food & Wine 2011 scholarship finalist. Leads student relations and placements at IICA, bridging the gap between education and industry. Has successfully placed chefs in top establishments like Junoon (Dubai), Gymkhana (Doha), and Masala Art (Manila).



Rupreet Jassi

Executive Director -
Student Relations &
Placement, IICA

Message by Chef Davinder Kumar

If you aspire to become a professional chef, I am delighted to share my heartfelt recommendation for the International Institute of Culinary Arts, New Delhi.

If you dream of becoming a global chef, IICA New Delhi is the ideal place to begin your journey—where passion meets professionalism and learning transforms into a lifelong legacy.

Register with IICA
and receive a
handpicked gift from
Chef Davinder Kumar

President, Indian Culinary Forum
Vice President, Food & Beverage
Production, Le Meridien New Delhi

FACULTY OF EXCELLENCE

Mentors who bring world kitchens into our classrooms, preparing you for a global career.



Chef Sumit Gupta

EXECUTIVE CHEF

22+ years of experience across India & Dubai. Specialist in European Cuisine, Indian Curries & Tandoor. Worked with Radisson, Intercontinental & Trident Hilton. Winner of Emirates Culinary Guild & Trident Hilton culinary awards.



Chef Pradeep Kumar

CHEF DE CUISINE

18 years of hospitality experience. Expert in Spanish Cuisine, Molecular Gastronomy & Multicuisine. Trained at Pusa Delhi, worked with Taj, Hyatt Regency, Claridges & Radisson.



Chef Dharmendra Kumar

SOUS CHEF - BAKERY & PASTRY

18 years of bakery & pastry expertise. Worked with Daily Bread, Lopera (French bakery) & Coast Café. Known for artisanal breads and fine desserts.



Chef Prashant Kumar

SOUS CHEF

12+ years of culinary exposure across the globe, including experience with International Royal Caribbean Cruise, Miami, USA. Worked with JW Marriott, Oberoi, Radisson, Hyatt & international cruise lines. Expert in Italian, European & Continental cuisines.



Chef Ayushi Jain

CHEF DE CUISINE

BAKERY & CONFECTIONERY

9 years of teaching & baking experience. Specializes in cakes & French patisserie. Gained professional experience working with bakeries & baking institutes. Holds a Degree in Hotel Management from Delhi Institute of Hotel Management.



Chef Ritwika Bakshi

CHEF DE PARTIE

Experience with renowned luxury hospitality brands including Marriott & The Oberoi Group. Specializes in Indian & Modern Indian cuisine with expertise in kitchen operations, modern plating, buffet production & commercial kitchen management. Graduate of Institute of Hotel Management, Gwalior, with a passion for culinary training & mentoring aspiring chefs.

ONLY AT IICA

Founded by the legendary chef and hospitality veteran, Virender Singh Datta, since its inception, IICA has preserved its identity as a **research & innovation-focused culinary institute**. Whilst teaching all of its students the fundamentals of culinary arts and bakery and patisserie sciences, the institute prides itself in securing the following credentials and achievements.

4000+
students
graduated
till date

20 years
of successful
operations

1:10
faculty to student
mentorship ratio

Course Overview

The Level 2 Diploma in Food Preparation and Culinary Arts is an ideal entry-level program for individuals aiming to begin or enhance their careers in the hospitality industry. Affiliated with City & Guilds, UK, this one-year program emphasizes building a strong foundation in culinary skills while integrating sustainability awareness, a crucial aspect for the evolving global hospitality sector.

The course includes six months of academic training, covering the fundamentals of cookery, ranging from essential techniques to theoretical knowledge. Students are then exposed to real-world kitchen environments during a four-month internship in reputed hotels and fine-dining restaurants. The program concludes with a return to the institute for final assessments under the City & Guilds framework, ensuring candidates are job-ready for the dynamic hospitality industry.

For Whom This Course Is Designed

This program is tailored for:

- **Aspiring Culinary Professionals:** Beginners seeking to establish a career in food preparation and hospitality.
- **Career Starters in Hospitality:** Individuals who wish to acquire essential cooking and kitchen management skills for entry-level roles in hotels, restaurants, or catering services.
- **Hospitality Enthusiasts:** Those passionate about the culinary arts and eager to gain fundamental knowledge and hands-on experience in professional kitchens.
- **Environmentally Conscious Learners:** Candidates interested in understanding sustainable practices within the hospitality industry.
- **Young Professionals or Students:** Individuals exploring vocational training as a stepping stone toward advanced culinary education or specialization.

This course equips learners with practical skills, theoretical knowledge, and industry exposure, laying a strong foundation for a successful career in the culinary and hospitality sectors.

Accreditation

Upon successful completion of the course, you will receive a

**LEVEL 2
DIPLOMA IN
FOOD
PREPARATION &
CULINARY ARTS
FROM**

**City &
Guilds**



This qualification is recognized globally as a benchmark of excellence.

Fee Structure

Course Fee (One Year)

Enrollment Fees — ₹30,000

Tuition Fee — ₹3,90,000

Examination Fee — ₹30,000

Total — ₹4,50,000 (+18% GST)

Note: All payment subject to 18% GST or Govt. taxes as applicable.

ENHANCE YOUR IICA EXPERIENCE WITH OPTIONAL ADD-ONS— City & Guilds, UK Qualification – ₹40,000, Uniform & Toolkit – ₹20,000

EXCLUSIONS— Accommodations, Travel, Lunch & Personal Expenses, Industrial Training.

How to Apply

Eligible students can apply by filling out an admission form at our New Delhi Campus at Hauz Khas Village Road, New Delhi, or by visiting our website

www.chefiica.com

(Effective Session - January 2027)



505 GUIDED LEARNING HOURS

134 RECIPES

THEORY + HANDS-ON PRACTICAL LEARNING

KEY THEORY TOPICS

Food Safety • Menu Planning • Food Commodities
• Guest Service • Mise en Place

PRACTICAL LEARNING

French Cuisine • Indian Cuisine
• Bakery & Patisserie • European Cuisine

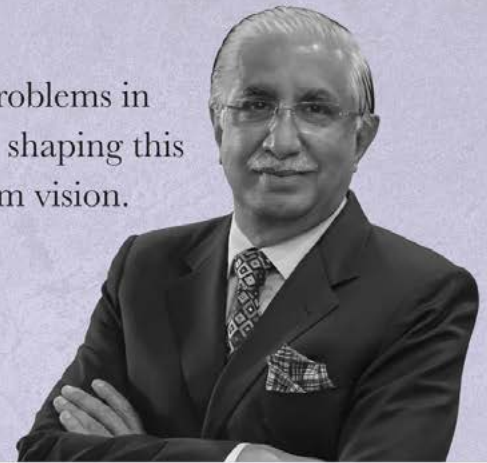


Industry Speaks

“Winners find solutions in every problem, while losers see problems in every opportunity. Institutions like IICA play a vital role in shaping this winning mindset through discipline, learning, and long-term vision.”

DR. NAKUL ANAND

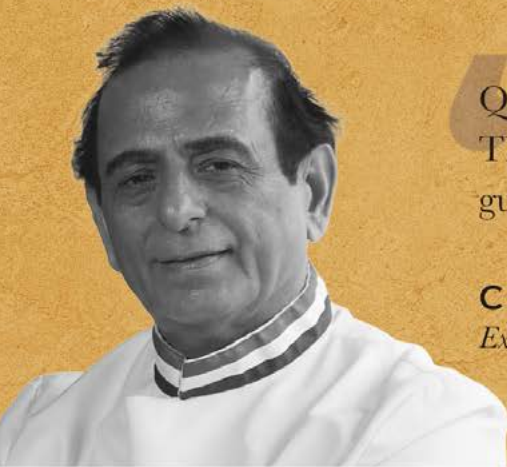
Former Executive Director, ITC Hotels



“Quality, consistency, and patience define true culinary success. Through platforms like IICA, students and faculty are continuously guided to upskill, stay industry-relevant, and grow sustainably.”

CHEF DAVINDER KUMAR

Executive Chef & Vice President, Le Meridien



“Through my global journey, I’ve learned that tradition must evolve with time and trends. This balance between roots and relevance is exactly what institutions like IICA stand for — ‘More Than Food.’”

CHEF AJAY CHOPRA

Celebrity Chef



Where Future Chefs Train

Training at IICA focuses on developing key professional skills, including:

- Industry-Standard Training
- Hands-On Practical Learning
- Food Production Techniques
- Plating & Presentation Skills
- Chef-Led Learning & Mentorship



IICA Experience & Student Opportunities

MASTERCLASSES AT IICA

Learning directly from renowned chefs and industry experts.

Featuring masterclasses with **Chef Italo Bassi**, **Chef Kenji Hirose** and **Chef Andy Chapman**.



INDUSTRIAL VISITS

Taking learning beyond the classroom.

Students visit the UNOX Experience Centre to explore professional culinary equipment and industry practices.



41ST CONVOCATION CEREMONY

16 September 2026 | Le Méridien, New Delhi

Celebrating the achievements and milestones of the IICA graduating class.



OPPORTUNITY FOR INTERNSHIP IN FRANCE

Taking culinary learning beyond borders.

Students get the opportunity to gain hands-on experience in Food & Beverage Service, Bakery and Patisserie through an international internship in France.



ANNUAL PICNIC

A day of learning, exploration and camaraderie at IICA Farm.





Ashish Verma
EXECUTIVE CHEF
Masala Synergy,
Gurugram



Aditya Minocha
CORPORATE CHEF
Cafe Dali,
New Delhi



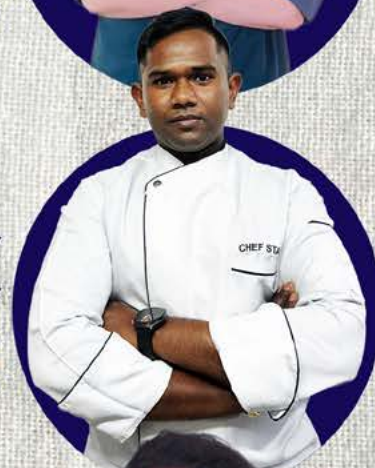
Anuj Ahuja
CORPORATE CHEF
Enoki Hospitality,
New Delhi



Ayush Gupta
COMMIS CHEF
Viking Ocean
Cruise



Yashasvi A. Gumbhir
HEAD, PASTRY R&D
Burma Burma



Stanley Chaoray
JR. SOUS CHEF
Mira's Cafe



Aishwarya Singh
HEAD BAKER
Tapri Cafe, Jaipur



Falah Anwar
PASTRY SOUS CHEF
Avas Wellness,
Alibaug



“IICA is the stepping stone of my career. It has given me a lot. The faculty is the best, all the chefs are so helpful and nice. IICA has made me what I am today. IICA has helped me think out of the box. Thank you, IICA!”

SAKSHI BANSAL

Jan 2016 batch

worked at Gordon Ramsay's Maze Grill, Hong Kong

Become a Chef

like Sakshi.

Only at IICA.

Scholarship Available.

Great internship opportunities in India and abroad.

BEYOND CULINARY LEARNING



Where the kitchen becomes the party!
IICA Birthday Workshops let kids whisk, bake, laugh, and explore—creating unforgettable celebrations filled with creativity, joy, and more than just cake.



Turn teamwork into a tasteful adventure.
IICA's team-building kitchen sessions blend the thrill of the culinary world with corporate collaboration—transforming colleagues into co-creators and shared victories into lasting bonds.



Innovation meets flavour at IICA Labs.
Here, testing becomes tasting as we put culinary appliances through real kitchen challenges, refine recipes, and help brands showcase their products with confidence and credibility.



Nurturing the chefs of tomorrow.
The IICA Young Chef Programme transforms curious young minds into confident kitchen stars through fun, hands-on sessions that build culinary skills, discipline, teamwork, and precision—skills that last a lifetime.

For Bookings & Enquiries Contact - 1800-843-2433



GET AUSTRALIAN QUALIFICATIONS IN INDIA!



ADVANTAGES OF

bsi learning
A U S T R A L I A

- **STUDY:** Offline management classes by B.S.I Learning faculty from Australia at no extra cost.
- **DEGREE:** Pathway to Bachelor's / Associate Degree from Southern Cross University, Sydney.
- **NO ENTRANCE EXAM:** No entrance exam required (visa procedure applies).
- **JOB:** Job assistance through an Australian Placement Cell (by Job First) for B.S.I Learning students.
- **PROVIDER:** Exclusive program by B.S.I Learning Australia in India.
- **COST:** Australia route:
AUD 26,000 / Every year / INR 16,52,144
IICA route: INR 7,25,000
(Saving 9 lakhs+)

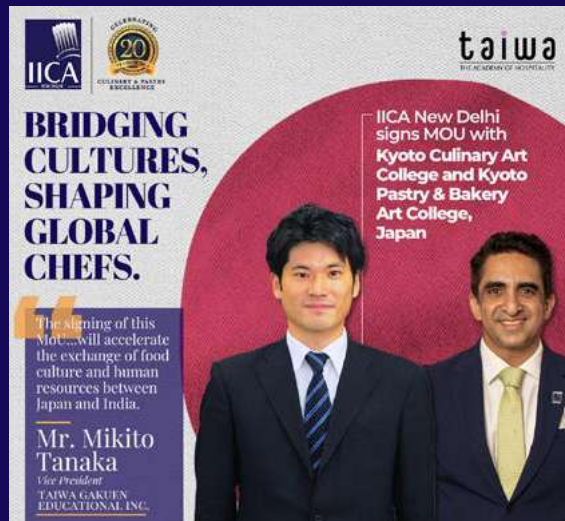
**EXCLUSIVELY AT
IICA IN INDIA!**

1800-843-2433 | www.chefiica.com

**“To be the best,
you need to learn from the best.”**
Chef Virender Singh Datta

Advantage IICA

Mentorship	Founder & Chairman, Virender Singh Datta has over 50 years of hotel-industry experience behind him. An integral part of several elite industry panels and councils, VSD is a titan of the industry.
Student Awards	Our students have won 4 ICF Student Chef of the Year Awards, and many more awards like the Culinary Competition at the HT Palate Fest, International Chef Day, Food & Hospitality Asia Expo, and many more.
International Associations	The only institute to offer additional qualifications from World Association of Chefs' Societies, Paris, and knowledge-exchange programmes with ALMA, Italy's leading culinary institute.
Embassy Linkages	IICA works closely with the Italian, Peruvian, Thai and Indonesian Embassies in India, to name a few, to help students learn more about international cuisines.
Industry Assignments	All students are provided with industrial training assignments as part of their course, so as to gain real-world exposure.
Alumni Achievements	Alumni spread all over the world — like Sakshi Bansal from Gordon Ramsay's Maze Grill, Hong Kong; Shreshth Khanna, entrepreneur & owner of Bon Gateau at Amritsar; and Ashima Arora, finalist at MasterChef, India, amongst many others.
Industry Consultancy	Offers industry consultancy services in food production and management to reputed brands and establishments, like Doon School and Hero Motor Corp amongst many others.
Facilities	• 4 state-of-the-art kitchens • state-of-the-art culinary theatre • located at Hauz Khas Village, the capital's culinary hub • situated at management-owned premises since establishment; • research-driven institute, with own publication department.



1800-843-2433
www.chefiica.com

39, Daryacha,
Hauz Khas Village Road,
NEW DELHI
admissions@chefiica.com

8447728601
@chefiica
@iica_newdelhi
@chefiica